

Whole Grain Rich Exemptions

	School Food Authority (SFA) Name	What enriched products does the SFA plan to use?	Describe the SFA's efforts to find ways to comply
1	Academy School District 20	Pasta, Biscuits, tortillas, rice, hamburger/hotdog buns, sliced bread	we will continue to use whole grain breads for all
2	Adams 12	Pizza	Whole grain requirements are met during regular business, this is only for emergency situations
3	Agate	Dinner rolls & pastas	Using whole wheat breads and bakery items
4	Akron	Tortillas	All whole grains, minus tortillas, are acceptable
5	Arriba Flagler C-20	Tortillas, Croissants	All items are acceptable except tortillas. We purchased whole grain croissants and the kids did not like them. Plus they are 20 cents more per serving.
6	Ault Highland/ Weld RE-9	Sandwich Hoagies, tortillas, pasta and rice	We have tried to use brown rice, wheat tortillas and whole grain pasta but it is thrown away
7	Aurora	Tortillas	We have served these the past two years and lunch count is down
8	Brush School District	Pizza dough, pasta, biscuits, sub rolls, quesadillas	We have tried marketing WG items towards athletes
9	Buena Vista R-31	Lasagna, tortillas, noodles	Whole grain is used in all of our bread, rice, cereal. Listed products are not acceptable to students
10	Burlington RE-6J	Flour, rolls, tortillas	We meet 95% of the WGR criteria and will always try to incorporate more
11	Canon City	biscuits, bagels, tortillas, cinnamon rolls, pizza	Although we have tried innovative ways to comply with whole grain-rich requirements, participation continues to decline
12	Cheraw 31	Macaroni	Have ordered whole grain pasta. Andrew's food service is trying to stock whole grain pasta
13	Cherry Creek	Mac and cheese, penne, lasagna noodle, spaghetti noodles, tortillas	Whole grains have been integrated into menu but a drop in participation has caused hardship
14	Clear Creek School District	Flour Tortillas	We tried the whole grain rich tortillas and they don't
15	Colorado Springs D-11	Pasta	Continue to search for and test new WGR pastas till acceptable to students
16	Cotopaxi	tortillas, english muffins, pasta	We will look for products and test samples
17	Denver Public Schools	Flour tortillas	We use 100% whole wheat bread and buns; 51%
18	Delta County 50	Tortillas	We can use WGR tortillas when our vendor brings them in.
19	Division of Youth Corrections	Rotini pasta, spaghetti, noodles, hoagie rolls, texas toast	Tests have been done to gauge acceptability

Describe SFA's plan to achieve future compliance	Justification for request	Supporting documentation	SFA contact authorizing request
we will continue to serve whole	Unacceptable product quality		Kate Fowler
We will continue to look for foods that are acceptable to our customers while meeting requirements in emergency situations.	Limited product availability		Molly Brandt
Whole wheat items and whole grain flour will be used in the future when an option	Unacceptable product quality		Diann Feuss
We plan to utilize a recipe where tortillas are hidden	Poor student acceptability		Meghan Camacho
We will continue to use whole wheat products daily	Poor student acceptability		Andrea Witt
We are hoping that the decline in lunch participation will be reflected in regulation	Poor student acceptability		Laura Martin-Baxley
When new products are developed we will taste test with our students for acceptability	Poor student acceptability		Mona Martinez-Brosh
We plan to boost participation	Poor student acceptability		Sarah Pyryt
We will keep looking to find a better product	Poor student acceptability		Tamara Wolf
We may change the rolls and tortillas bought	Poor student acceptability		Linda Rogers
We will test new products and scratch made items	Financial hardship		Heather Williams
Find a better buyer that keeps in stock whole grain pasta	Limited product availability		Anita Watkins
CCSD plans to continue looking for acceptable whole grain products.	Financial hardship		Erika Edwards
If there is a new brand of whole	Unacceptable product quality		Shadow Murphy
Once an acceptable product is found, replace non WGR pasta with WGR pasta	Unacceptable product quality		Kent Wehri
Continuously conduct taste tests to incorporate acceptable products.	Financial hardship		Devin Gulliford
We wil continue to do research	Unacceptable product quality		Theresa Hafner
Will search for acceptable products from vendor	Limited product availability		Rhonda Vincent
We will test all 3 items again this year	Poor student acceptability		Scott Cass

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20	Douglas County	Dry pasta, tortillas, rice, Pierogi, pizza	All other items are 100% WGR
21	Eagle	Mac pasta, spaghetti, rotini pasta, egg noodles, hot dog bun	We will work with our vendor to identify WGR pastas
22	East Grand	egg/lasagna noodles	Adding a WGR breadstick when noodles not available. Having WG noodles in inventory
23	Eaton RE-2	Rotini, Mac	Will use WGR pasta but the macaroni and rotini
24	Ellicott	dough cinnamon roll, egg kluski flat, penne pasta, shell pasta, spaghetti noodle, Hamburger/hot dog bun	Will wait for more brands to become available
25	Fremont RE-2	biscuits, tortillas, pizza	We have used WGR but seen continuous decrease in participation
26	Frenchman RE-3 (Fleming)	tortillas, pizza, pasta	We are working with manufacturers to develop improved WGR products.
27	Garfield RE-2	pasta, tostada shell	We will incorporate all WGR items except for pasta
28	Genoa Hugo	pasta, tortillas	Have included all WGR but financially the SFA is struggling with poor student acceptance.
29	Greeley 6	Tortilla	We have been successful with all WGR items but have worked with numerous WGR tortillas and no success.
30	Haxton	tortillas, pizza, pasta	We are working with manufacturers to develop improved WGR products.
31	Holly	pastas, tortillas	Still make the bread with whole wheat and anything that can be disguised in sauces.
32	Holyoke/Merino	tortillas, pizza, pasta	We are working with manufacturers to develop improved WGR products.
33	Jeffco	pasta, biscuit	Have not been successful in student acceptance of this whole grain product
34	Julesburg	pastas (spaghetti, macaroni, rotini, penne, lasagna noodles)	SFA will continue to utilize WGR products such as breads, rice, tortillas, crackers, pizza crust
35	Lake County	tortillas	As we only have one vendor, we will continue to order WGR unless they are unavailable
36	Lamar RE-2	pizza crust, spaghetti/mac noodles, tortillas, rice, frozen proof sub rolls	All other products will continue to remain WGR.

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Will replace with acceptable products once they become available.	Poor student acceptability		Amy Faricy
Will try to incorporate better cooking techniques to work with WGR pastas. Should a WG product become available that meets WG/cost/ Oz req's we will transition to that.	Poor student acceptability		Tony Cardona
Ordering noodles 2 months in advance to ensure they have time to arrive	Limited product availability		Kristen McGuan
Will continue to try WGR products throughout the school year	Poor student acceptability		Becky Lawhead
Receive more information from companies and labels	Poor student acceptability		Walter Chisman
A year of reprieve will give sufficient time to test products for acceptability	Poor student acceptability		Mandee Campbell
We will continue to develop a menu that tries to incorporate WGR grains	Poor student acceptability		Traci Berg
We will continue to try new recipes with whole grain pasta to eventually incorporate over time	Poor student acceptability		Mary McPhee
We plan to experiment with a variety of these items in the future.	Poor student acceptability		Leslie Patton
We will continue to evaluate WGR tortillas and provide one when they become available.	Poor student acceptability		Danielle Bock
We will continue to develop a menu that tries to incorporate WGR grains	Poor student acceptability		Traci Berg
Continue making whole wheat and disguising it.	Poor student acceptability		Sue Schenck
We will continue to develop a menu that tries to incorporate WGR grains	Poor student acceptability		Traci Berg
The WGR requirement will be met with all other grain products	Poor student acceptability		Christina Chisler
Will continue to search for better quality WGR pastas	Poor student acceptability		Rhonda Palic
Will always order WGR when available	Limited product availability		Julie Mehle
We are working with Chartwells executive chef to explore better tasting WGR products	Unacceptable product quality		Veronica Anderson

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37	Lewis Palmer	spaghetti	We have identified this WGR food is served without success
38	Littleton	Pasta, tortillas	Several different brands have been tried throughout the school year and are not accepted by students.
39	Mapleton	Tortillas	Have had WGR tortillas on the menu for the past 2 years and count is down
40	Meeker	Pasta, tortillas	We will use mostly whole grain but only substitute where quality is not gone
41	Mesa County 51	Waffle, Azteca 8-inch enriched flour tortilla	Worked with vendor to source an affordable whole grain product
42	Miami-Yoder	pasta, cereal, breads	We have tried looking for products that comply but keep losing students off of the program.
43	Moffat County School District RE-1	Barilla Enriched Spaghetti Noodles item #1000354005	First time in year spaghetti with meatballs has been
44	Moffat 2	pasta, egg noodles, pizza dough, hoagies, uncrustables, saltine crackers, corn tostado shells	We have tried to work with our vendor but special orders are 3 weeks out.
45	Montrose/Olathe School District	Tortillas, Buns, Croissants, Hoagie Roll, Bagel, pizza, pastas	We use all snacks whole grain and most breakfast items.
46	Mountain Valley School RE-1	Pasta products such as egg noodles, spaghetti, rigatoni, tri color noodles.	Mountain Valley staff have tried whole grain pasta
47	Ouray R-1	pasta	We have changed cook times, holding items, scratch sources all with no success
48	Pueblo 60	tortillas, pastas, spaghetti	Modified recipes, provided training on preparation, tested multiple products
49	Pueblo 70	tortillas, pasta products, hamburger buns	Altered recipes, increased recipe food costs, staff training
50	REVERE SCHOOL DISTRICT	Pasta, Bread, and Tortilla-Instead of whole wheat pasta we plan to use Barilla	We have tried serving the whole grain rich products
51	Roaring Fork	pasta and tortillas	SFA will continue to use whole grain breads, buns, dinner rolls
52	Rocky Ford School District	Pasta, Biscuits, Tortillas, Rice, Hamburger/Hotdog Buns	We will continue to use Whole Grain Breads for
53	Sangre de Cristo RE-22J	Spaghetti	We are nearly 100% WGR with a mostly scratch facility
54	Sheridan 2	pasta & tortillas	We have tried several different brands that don't hold well
55	South Routt RE-3	Enriched Bowtie Pasta for Chicken Alfredo; Enriched Spaghetti for LoMein; Mission flour tortilla for Street Taco; Egg Noodles for Chicken Noodle Soup	We have highlighted our menu where these options are not acceptable
56	Steamboat	Barilla Pasta	This is the only product not a WGR
57	Strasburg	Leon's Texas Cuisine Sausage n Pancakes	Kids like the sausage better in this one, they love

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We will continue to identify acceptable products by product number and label	Unacceptable product quality		Katie Dubois
We will continue efforts to find compliant WGR products.	Unacceptable product quality		Carlynn Fitzgerald
Will taste test all new products with students	Poor student acceptability		Lindsay Hull
We will apply when we can see a difference in participation	Poor student acceptability		Cindy Nelson
All information received from vendor will be assessed for whole grain compliance	Limited product availability		Laurie King, Dan Sharp
Will continue to look for new products in the future.	Poor student acceptability		Brenda Howetter
With the noodles being cooked	Unacceptable product quality		Laura Mouriquand
We are working with the BOCES and our vendor to rectify this situation.	Limited product availability		Charity Gallegos
Try some new products and sample to see if kids like them try and order Whole grain that looks lighter in color.	Poor student acceptability		Hannah Grady
Mountain Valley will look for a	Poor student acceptability		Cindy Archuleta
Only a cold pasta with pasta salad will work.	Unacceptable product quality		Shannon Williams SY 17-18, Amy Madaris SY 18-19
Will wait for manufacturers to develop better products or USDA provide additional funding	Unacceptable product quality		Jill Kidd
Will discuss our needs with manufacturers in hopes for new product formulations.	Unacceptable product quality		Dan Witt
We could try mixing whole grain	Poor student acceptability		Tammy Schneider, Food
SFA plans to test new whole grain pasta and tortillas when they become available.	Poor student acceptability		Michelle Hammond
We will continue to serve Whole	Unacceptable product quality		Rocky Ford School District
We will continue to do our research and taste test for products that work with our student	Poor student acceptability		Barbara Grandell
Continue efforts to find acceptable products.	Unacceptable product quality		Kim Butler
Will need to discontinue these items if the exemption no longer is available	Unacceptable product quality		Susan Hart
Once pasta that is acceptable to our standards is available	Unacceptable product quality		Max Huppert
I would like to go on using it	Poor student acceptability		Janet Maupin

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58	Summit	Bagel, pizza, sub roll, biscuit, pancake, pastas, rice, tortilla, waffle	We have used 100% WGR for the past two years and continued to see de
59	Thompson	bagels, pasta, tortillas	We have tried WGR products that do not meet our standards
60	Valley RE-1	tortilla	We have tried WGR tortillas but poor student acceptance
61	Weld RE 3J	pasta, pizza, tortillas	WGR has shown financial hardship and poor student acceptability
62	Weld County RE-5J	Pasta, Tortillas, Rice, Hamburger & Hot Dog Buns & Biscuits	We have tried several different products of each
63	Weld RE-8	pasta, rice, pizza, tortillas, sub rolls, waffles	Certain products will remain whole grain rich
64	Westminster 50	Spaghetti	We have moved to 100% WGR compliant but the spaghetti has not been successful
65	Woodland Park	Spaghetti	Students accept all pasta but the spaghetti
66	Wray School District RD/2 Wray Elementary / High school	Dry Mixes Cornbread / Cake / Brownie / Muffin	Whole grain mixes are not available at this time
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